ARMY NOTES OF INTEREST.

CADET FORCE-ENGINEERS WAITING

FOR GUN CARRIAGES.

Among the bills introduced in Congress of direct

interest to the Army is one which provides for a large addition to the number of Military Academy

cadet appointments allowed to the President. It pro-

vides that the faculty of such schools where there

are stationed Army officers as instructors may

certify annually to the President a student and three alternates as the best suited for appoint-

ment as cadets, and that the President may make

appointments at large, not to exceed fifty in each

HOME AND SOCIETY.

AMERICAN MANNERS IN ENGLAND.

AN ENGLISH WOMAN'S AMUSING MISTARE-A PAPER CHASE-AN ORIGINAL PORTIERE

> -THE FASHIONS-SWEET PICKLES-CATSUP AND CHILI SAUCE.

It certainly is a fact that in England nowadays what are known as "American ways" have obtained a widespread popularity among ultra-fashjonable people; and our Anglo-maniacs, therefore, may deduce a certain moral from the anecdote which follows. Notwithstanding the decidedly radical change in English manners and customs dur-ing the last decade the "insular British female" of a certain type still holds her own and is as inveterate in her prejudices and as narrow in her views as her great-grandmother was 100 years ago. To such a one the sight of an attractive American is like the red flag shown to a buil. An English officer who has a sense of humor relates a story of an amusing experience which befell him while travelling with his mother-in-law in the tidal train to Dover not very long ago. "It might be well to tell you in the first place," he said, with the comkal frankness peculiar to his nation, "that I am dearly afraid of the old lady, particularly as she holds the purse strings and can visit my misdeneanors on my head in very unpleasing fashion. so I always make a point of carefully agreeing her in every remark she makes, and of course while travelling am most obsequious,

On this particular occasion .I had hardly settled her comfortably in a first-class carriage when a party of travellers came breathlessly up to our compartment, and, in spite of mamma-in-law's stony glare, proceeded to take possession of all the unoccupied seats. There were two ladies in the party, both young, exquisitely pretty and faultlessly dressed, and with them were a couple of men who also were of very good form and wore preproachable attire. They were all in the gayest of moods, all chatting and laughing together relating their various adventures in just catching the train; and although they were most amlabl about storing away their various effects out of our way and apologizing to us for crowding the carriage, I could see that my eminently conserva five relative was not to be cajoled, and that every minute she grew stonier and more haughty. 'Objectionable Americans, she muttered to me in tones quite loud enough to be overheard if the somewhat noisy party had paid any attention to her. Can one never get away from them? How vulgar they are!

"Are you sure they are U. S. A.'s?" I asked sotto voce. They are very pretty, and so well

"Oh, Americans are always that, in a kind of way,' went on my companion, 'but you have only to listen to their voices and their dreadful way of talking to know where they come from. Look how underbred their whole style is, and compare them to well-born Englishwomen. Oh, they do obvious scorn upon the interlopers, who, after one or two civil remarks, took no further notice of us. "When we reached Dover the young people bade in kindly fashion, to which my relative vouchsafed no reply. Thank goodness, those vulgarians have gone!' was her parting fling as I betook myself to the telegraph office to write to Paris for rooms. One of our quondam travelling companions was before me, and there lying on the desk was a telegraph form scribbled over with a message it was impossible to avoid seeing. It was evidently addressed to the lady's husband, and was signed by one of the proudest and best-known England. Like a flash I realized who the whole party were, for I had seen many a photograph of the two lovely sisters who were among the most famous of our English beauties, and whose names were always to be found on the most exclusive lists in that upper stratum of society which is the accepted fushion-maker and guide

"What did your mothe, -in-law say?" said his

"Never dared to tell her," was the reply. "Such jokes are not for the impecuators and dependent son-in-law. I never even told my wife." A word to the wise! Why should not our Amer-

ican men and maidens grasp the situation, and become the models instead of the servile copies of what they too often imagine to be the ultra-British style, and therefore the one most desirable to imitate?

"Tout passe, tout casse, tout lasse," says the old French proverb, and nowhere are the saddening ravages of Time more startlingly apparent than in the ranks of what is called Society. Doubtless it is the contrast between the lives of the men and women who have the cakes and ale of existence, with the inevitable fate of death and change, that makes the ups and downs in those lives seem startling. "Fashionable statistics would be most interesting if they were not so very depre said a ruler of society the other day. "It is quite wonderful to note the evolutions and changes that take place in society even during a very few years. Out of fifty names taken at random from my visiting book of four years ago, this is what I find: Six are living abroad, and six have lost all their fortunes and are living in absolute retirement; so even in this short space of time a large number of my friends have disappeared out of my world, and I cannot but ask myself how soon my place may be vacant also."

Among the many autumnal pleasures now in Vogue there is nothing more amusing or exhilar-ating than a "paper chase." This interesting sport may be pursued either on foot or on horseback, and is equally good fun in both instances. To those who have never seen this imported amuse and who would like to know how it is started, the following letter from a young woman who is stopping with a large house party at a stately mansion in the country may be

"By far the most delightful thing we have done," she writes, "has been the mounted paper-chase which was the greatest success imaginable from the start to the finish. Not the least amusing part, by the way, was the preparation. Mr. A---, has really been the life of our party, proposed it one afternoon last week at the 5 o'clock tea; and as It met at once with the approval of our hostess we immediately set to work to prepare the 'scent. This, of course, was torn up bits of paper, and you have no idea how many scraps it took to fill the two huge bags which the hares (the Messrs. Aand X-) were to carry. The entire party worked the whole evening to get enough to mark out the course Then there were the discussions as to the people to ask, and where to have our hunt breakfast, and all the other delightful minutiae of the entertainment. Finally everything was arranged, and on a clear, crisp, autumn morning we all drove or rode to the crossrouds, where the meet was to take place. It seemed as if the whole country-side had turned out; there were two brakes full of people, carts of every description, riders, young and old, from the small mites on their ponies to quite potent, grave and reverend signors, the owners of the adjoining country places. A number of officers from the and the carriage people in their smart freeks and many colored parasols gave a look of great brilliancy to the scene. The hares had be given an hour's start, and when the time was up one of Mr. B-'s men save the signal with the coach horn, which he had brought for the purpose, and we were off. Such sport as it was! I was particularly well mounted on a tough little pony that scrambled through everything as if he enjoyed it. and truly our hares led us a pretty chase. I had forded a stream, torn my habit in the thick undergrowth, and lost my hat before I arrived, in generally disapidated condition, at the rendezvous, where we were to have luncheon. But it was one of

and copying the stems, buds, etc., direct from nature in applique and embroidery. The clustering hollyhock leaves she copied in green materials after the same fashion as the petals of the flowers, making them very thick at the bottom so as to form a sort of border, and interspersing them with grasses, etc. The whole formed a pretty bit of summer to carry back with her to her winter quar-

The other panel was equally suggestive and even more elaborate, the motive being an old railroad fence with the autumn embellishments of goldenrod and purple asters, a pumpkin vine straggling up the post with its glossy fruit lying on the ground. A realistic mullein, its flannel-like leaves perfectly represented, formed part of the picture. And on its extreme top an American finch, poised in the act of taking flight, with its yellow and black wings outspread, made a vivid bit of color in the

AUTUMN DRESS IN PARIS.

THE FASHLONABLE SKIRT-SKETCHES OF JACKETS-MUCH, TRIMMING TO

BE WORN. The skirt most worn just now in Paris is that of the Second Empire—one covered almost to the waist with flounces or ruffles. This is a style, however, which will depart with the coming of the chilly days of late autumn, for it is not adapted to the heavier woollen materials. Glimpses of the cloth dresses in the studios of Paris couturiers show the richest, most original trimmings in velvet. These are not confined to bias bands and ruffles of the most expensive velvets. There are also "motifs" of velvet set off with embroideries of gold and silk and beads, with soutache and galons, A French walking gown of heliotrope



cloth in simpler style has the short basque, which all women, they say, are expected to wear next winter. The large sleeves and the ruche lining are of velvet. The cloth edges of the gown are ornamented with rows of stitching. The becoming "stole collar," turned back, a la revers, continues below the waist, back and front, making a part of the

Jackets and the longer form of the jacket, the redingote, are, it is reported, to be much worn next winter. They are to be heavily trimmed with furs, embroideries, passementeries and beads, and the backs are to be as ornamental as the fronts. So say the Paris authorities. So far as the shapes are yet revealed, they accord with this sketch of an autumn jacket lately sent out. It will be ob-



served that the skirt of the jacket is quite full. The large round collar falls in "coquilles" to the edge of the front, and is lined with the richest silk in contrasting color. Another jacket illustrated below is trimmed with fur, and has a bewildering combination of collar and epaulets.



Louis XVI casaques of black moire beautifully trimmed with jets are just new in use, Long mantles for carriage and evening wear will con tinue to reign, and are to be even more magnificent than last year. The round collars or capes of these long mantles are to be very much gathered and fulled on the shoulders. Capes are still worn, but it is not certain that they will survive the

autumn days. A French dress for early autumn has a short slik skirt on which are mounted three flounces of light-weight wool, each flounce being trimmed with



basque, quite full on the outer edge, is also in the

The silks prepared for the coming season are exceptionally beautiful, and so are the velvets. The richer kinds of dress materials have never been more exquisite in weave and color than now.

PICKLED RINDS.

SUGAR AND VINEGAR FOR MELONS.

The preserving of fruit rinds, or the fleshy substance next to the skin, is a species of cookery by Watermelon and muskmelon rinds and ripe sucumbers are all treated in this way. In each case the thin skin on the outside is peeled off, and the seeds and the soft edible flesh of the meion (or the soft centre part of the cucumber) are scraped away till the firm substance is reached.

best way to prepare all rinds is in sweet pickle. Watermelon rinds are especially excellent prepared in this way. Cut them into two-inch eces after peeling and preparing them, and throw them into a weak brine made in proportion of a cup of sait to a gallon of water. Let the rinds soak in this way for twenty-four hours; then wash them free from salt. Allow half a pound of sugar to every pound of rinds, and a quart of vinegar to every two pounds of sugar. Add an ounce of cassia buds, an ounce of whole cloves and an ounce of stick cinnamon. Let the vinegar, sugar and spices boil up over the fire. Then add the watermelon rinds, and cook them until they are perfectly transparent and may be readily pierced with a broom splint. They require long and steady cooking-at least three-quarters of an hour, and even longer. As soon as they are ready can them or put them in Jars and cover them with the spiced and sweetened vinegar. The dark-green watermelons, which have a rather deep rind as firm as citron next to the pulp, make the best pickles. This is an inexpensive pickle, because the part of the melon which cannot be used at the table is used in the pickling. One watermelon makes a considerable quantity of sweet pickle. Cantaloupe or muskmelon pickles are also pre-

pared from that part of the rind of the rips melon which is not otherwise edible. The best of these pickles are made from melons like the "Surprise" melon and others which have a rich salmon pulp and a thick green rind beneath it next to the skin. Pare thinly about seven pounds of muskmelon rinds, scraping out every portion of the soft inner pulp. Cut the rind into square pieces, about two inches each way; put these pieces into a stone pot and cover them with strong vinegar. Let the rind stand in the vinegar for twenty-four hours. Then drain off the vinegar and throw it away. Add five and a half pounds of sugar, three ounces of whole cloves five ounces of stick cinnamon and two ounces of whole alispice. Add also two quarts and a half of fresh vinegar. Let the sugar melt in the vinegar. Then add the rind and the spices. When the rinds can be easily pierced with a fork remove them from the fire and let them stand in the syrup for twenty-four hours. Then pour off the syrup, let it boil up again and pour it back over the melon rinds. Let the rinds stand in the syrup twenty-four hours more; then let the syrup boil up again, and again pour it over them. The pickle is now ready to be scaled up in glass jars and left to ripen. It will keep any length of time, and it is at its best at the end of two years, when it will have turned as black as pickled walnuts and have become tender enough to melt in the mouth. Care must be taken not to cook this pickle too much at first, as the repeated scaldings cook it slightly.

To prepare ripe cucumbers in pickle, select yellow but perfectly firm ones. Peel them as thin as you can and scrape out the seeds and soft part in the centre. Take the firm, fleshy part and cut it into Inch squares, or uniform fanciful shapes if you like. Soak them for twenty-four hours in strong vinegar, then drain them. Make a syrup in the proportion of a quart of fresh vinegar to two pounds of sugar and an onne of cassia busis. Fut the encumbers in a porcelain finel preserving kettle and cover them with the syrun. Let them come slowly to the boling point and cook very slowly and steadily till they are tender and transparent. It will take three-quarters of an hour. This will make an acid sweet pickle, which is very you can and scrape out the seeds and soft part in This will make an acid sweet pickle, which is very delicious to serve with meats and which has a peculiar flavor of its own, suggesting an East India chutney.

CATSUP AND CHILI SAUCE.

PREPARATIONS OF RIPE AND GREEN TOMATORS The ripe and the green tomators are the matasta; of the makers of fancy pickles. Chili sauces and eataups of tomatoes are more generally prepared than those from gooseberries, walnuts, mushrooms grapes or barberries, though all these make excellent catsups. Chili sauce is a comparatively new preparation for the table, which has superseded to ome extent the old-fashioned tomato differs from the regular catsup in the fact that i

To make this chill sauce, remove the skins from a peck of ripe tomators and peel eight onions. Chop all in tiny pieces and put them over the fire chop all in tiny pieces and in a porcelatin-lined saucepan to cook in their ewal in a porcelatin-lined saucepan to cook in their ewal in a porcelatin-lined saucepan to cook in their ewal in a porcelatin-lined saucepan to cook in their ewal in a porcelatin-lined saucepan to cook allowers and addition of the copy and upper part of the stem; 4, four their examples of the saucepan to cook allowers magnified. tenspoonful of cloves. Let the mixture cook about four hours, or until it is quite thick, stirring it frequently. When you are ready to take it off the process is a success. But the majority of old-fashoned housekeepers would probably prefer to trust

Tomate catsup calls for nine quarts of tomatees, firm and just ripe. Fruit which is over ripe is unfit for either chill sauce or catsup. Peel and slice the tomatoes, put them in a porcelain-lined pot, and when they have cooked fifteen minutes strain them through a sieve to remove the seeds. Allow all the pulp to go through. Add four tablespoonfuls of salt, one of alispice and one of cinnamon, two teaspoonfuls of cloves, one of black pepper and half a teaspoonful of Cayenne pepper. Add also a pint and a half of vinegar. Cover the kettle containing the catsup and let it cook slowly for four hours Stir it frequently during the lest hour as both chill sauce and catsup are quite likely to boil at this time. Bottle in new bottles, cork, and world in Bottle in new bottles, cork, and seal it. It is ready for use at once. The reason that catsup so often spoils is that it is put in old bottles, in which the germ of last year's contents still remain though imperceptible to the eye or sense of smell. The best time to put up these sauces is from the 15th of September to the 1st of October, when tomatoes are plenty in the market at 25 cents a peck or less. It is very difficult to obtain any special variety of so cheap a vegetable under its name in the market. The General Grant, the Trophy, and many of the new varieties, which possess a greater amount of pulp in proportion to the seeds, are to be preferred for sauces, as well as for canning and preserving. These are now generally raised by our best growers for the city markets, and are better known by their smooth, even appearance, their substance and fine flavor than by their names.

Green tomatoes should be purchased just before frost, as they generally come to market at this season at a lower price than earlier, when there is a chance to ripen. The 1st of October, however, is generally late enough to purchase them. For sweet pickles, select fully grown, rather pale-green fruit instead of the half-grown and dark-green fruit. Cut the tomatoes in thin slices, without peeling, and lay them in a weak brine, made by adding a cup of sait to a gallon of water. Let them remain for twenty-four hours. Then take them out and rinse them. Put them in a porcelain-lined kettle and cover them with cold vinegar. Measure the most delightful experiences I ever had, and I do not wonder that people so mad over hunting, if a mere paper chase is so exciting."

A lady staying at an old-fashioned farmhouse for the summer has made a couple of portieres which are exceedingly original and artistic, both in design and color. Struck by the charming contrast of a group of hollyhocks against the silver gray shingles of the old house, she set herself to copy the effect with her needle and what materials she could obtain from the country store. Cutting the size of her curtain in the first place out of unbleached theeting, she set herself to regularly shingle the entire surface with the most realistic shingles, cut out of silver gray paper-musilin. She used the dull of silver gray paper-musilin she gray paper-musilin she gray paper-musilin. She used the dull of silver gray paper-musilin she gray pa the vinegar as you pour it over them and add two pounds of sugar to every quart of vinegar.

PROFESSOR PECK TELLS HOW TO DISTIN-

GUISH THEM.

PECULIARITIES OF COLOR AND SHAPE OF THE EDIBLE AND POISONOUS SPECIES-CAU-TIONS THAT MUSHROOM GATHER-

ERS SHOULD HEED.

Albany, Sept. 23 (Special).-"Boleti," the technical name for mushrooms, the State Botanist, Charles H. Peck, says, are so fleshy and perishable, and in room, Agaricus Cretaceus, more closely resembles H. Peck, says, are so fleshy and perishable, and in the dried state generally lose so much of their natural color and character, that their study is attended with some difficulty. This difficulty has in some cases been increased by imperfect and incomplete descriptions and unsatisfactory classifications. Professor Fries, than whom probably no one has had a better knowledge of them, says "no genus has given me more trouble than that of the boleti." In the "Hymenomycetes Europaei" 100 species are recorded. In a work on the subject prepared by Professor Peck in 1889 he describes 110 of the American species. The professor says that probably this number will be increased with the advance of our knowledge of this part of our flora, for many parts of this country yet remain to be mycologically explored. Of the species enumerated by Professor Peck thirty-six occur also in Europe. This leads Mr. Peck to remark: "The large number remaining indicates a rich and peculiar boletus flora. It has been necessary to institute two tribes not represented in Europe for the reception of specles for which no place is found among the Friesian tribes"-this vegetable being classed by tribes

Most of our boleti appear in the warmest part of the season, and especially in very warm, show-ery weather. In this latitude a few common specles may be found from June to October, but most of them occur during July and August. In view of the recent large number of fatal poisonings from eating mushrooms, considerable interest has been manifested in the subject of catable and poisonous mushrooms. So great has been the interest mani-fested by the public in the matter, that for the last two weeks State Botanist Peck has been in daily receipt of requests from all parts of the State asking for some rule which can be used in distin-guishing the edible from the poisonous fungi.

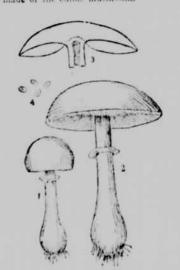
The State Botanist sat buried among piles of manuscript and surrounded by many specimens of dried plants, among which were scattered speci-mens of the mushroom, when The Tribune correspondent interrupted him. The subject of the difference between the edible and poisonous mushroom was broached. The botanist smiled as he remarked that it was singular, the great interest manifested in the quick growing plant which had recently caused so much trouble. Then he added: Really, in the first place there are so many edible species and so many poisonous ones that it is not possible to give any simple rule by which to distinguish the two. To all rules that can be given there are, as there are to all rules, exceptions Certain general principles may be laid down which may be something of a guide, and among these I will mention the following:

"Pirst, avoid all those species that are tough or leathery in substance; for, of course, these are indigestible.

"Second, avoid all those species that have an acrid, bitter or unpleasant taste.
"Third, avoid all species which, upon being cut

or bruised, exhibit a greenish or blutsh color "Fourth, do not make use of old, maggety wormcatea or watersoaked species, even though they may be edible. Stale mushrooms, or those which have been cut for some time, should not be

used." Then Professor Peck exhibited a drawing which he had made of the edible muchroom.



frequently. When you are ready to take it off the fire, add a tablespoonful of ground mustard, a teaspoonful of Cayenne pepper, two teaspoonfuls of sale or known to themselves to be edible. Take no risks. spoonful of Cayenne pepper, two teaspoonfuls of ground ginger and two tables confuse of sait or more according to the taste. Bottle the sauce in new bottles. Cork them tightly and seal each up. Some housekeepers assert that they are successful in keeping their catsups and sauces when they tie a roll of cotton wadding over the corks without sealing, and there is every reason to believe this services. But the majority of old-fash-reasons is a success. But the majority of old-fash-reasons is a success. But the majority of old-fash-reasons. These latter have never been experipoisonous. These latter have never been experi-mented with. I suppose, bowever, that in the course of time these unknown ones will be discovered to be perfectly wholesome and safe.

"The only way to tell so as to be perfectly sure, if you are gathering mushrooms, is by the color. Never judge by the shapes. In fact, the safest kind to eat is that which is cultivated. Among American mushrooms, and England has those of a similar species, that which is known as the Phalioid Amanita is the most poisonous. It is variable in color and it is the one which produces the most mischief. The most prominent among that species are the white form, the greenish blue form and the brown form. Most of the mischief inflicted by the mushroom may be labl to the door of the white form. A good description of it can be given as follows: It has a longer stem than the edible kind: It has an abrupt bulb at the base of the stem, margined on the upper side by a thin membraneous edge. The under surface of the cap is always white. The edible mushroom, while generally whit ish in color, has no abrupt bulb at the base of the stem. Its stem is not longer than the diameter of the cap, and the under surface of the cap is of a beautiful pink color when in good condition. As it becomes old the pink color changes to a dark brown or almost black bue.
"These are the distinguishing features of these

two," he continued. "The poisonous one has no bad taste or color. The color of the under surface of the cap of the good one is not go white while under the cap of the poisonous go, you will you will always find the distinguishing mark of danger in

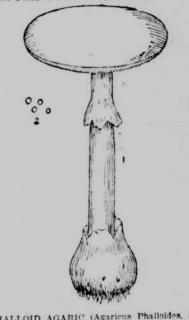
a mushroom-the white hue. While out prospecting or specimens I have many times run acroof the mushrooms which are said to be of doubtful character. I have in a number of instances eaten of them, and have never suffered any unpleasant result. Had they been in the least poisonous I who am not strong physically, would have suffered accordingly. The muchroom is much abused at times, for I think that the plants have been eaten when stale and unhealthy. Then, of course, they have produced sickness, and then the story is that people have been poisoned by eating mushrooms."

Professor Peck is an authority upon mushrooms. He has made a study of them, and has prepared a number of valuable papers, one of which was read before the Albany Institute. There is not a mile within Albany that he has not hunted for both mushrooms and specimens for his valuable collection of plants and flowers. Two years ago he prepared a work with colored illustrations for the Regents, but because of lack of funds the matter remains in manuscript yet. This work was written with especial care for the ordinary reader and with a view of instructing the public on this important

One of the most beautiful mushrooms, Professor Peck believes, is the smooth agarie, which is sometimes found in thin or open woods, but more frequently and more abundantly in grassy ground in pastures and along roadsides, or in cultivated nelds or gardens. It is more common in autumn, but sometimes appears in summer. It has a wide range, extending as far west as Kansas. Its beautiful white, regular outlines, symmetrical shape and freedom from the attacks of insects all combine to make it one of the neatest and most attractive of agaries. It is not only beautiful, but, by reason of being edible, is also useful. It is important that those who would use it for food should be able to distinguish it, for it is liable to be confused with any one of half a dozen others unless its characters

front is one often seen abroad just now. The little GOOD AND BAD MUSHROOMS. are known and noticed. It also furnishes a mycoof attending to the spore characteristics which are the most available marks of distinction between this species and at least three others. White forms of the common mushroom are sometimes confused with the smooth agaric, but the lamallae (gills). when immature, are of a delicate pink color, which changes with age to a dark brown or blackish hue. The annulus also is thinner and smaller, the stem is not bulbous at the base and the spores are brown. White forms of the horse mushroom, Agaricus Arvensis, have the gills at first white, but they soon change color, as in the common mushroom, and the spores also are brown. The chaik mushthey should be confused with the smooth agaric by those collecting them for food.

Still more closely related to the smooth agaric than any yet mentioned is Agaricus Naucinus, a species belonging to the same section of the same sub-genus. But this species has not yet been found in this country, and if it should be it would add another edible species to our list, and would not prove detrimental to the use of the smooth agarias food. One more agaric should be mentioned in this connection. It is the phalloid agaric, a poisonous species which probably more than any other has been the cause of mushroom poisoning in this country. It does not closely resemble either the smooth agaric or the common mush-room, yet there is reason to believe that it has room, yet there is reason to believe that it has sometimes been mistaken for the latter. It is often entirely white, or white with a scarcely noticeable tinge of yellow. Its cap in the adult plant is aimost flat, its stem is longer in proportion to the size of the plant than that of the smooth agaric, its ring is thinner, more flabby and pendulous, and the bulb at the base of the stem is very abrupt, and more or less margined above with the remains of the membraneous volva or wrapper which enveloped the whole plant in its infancy. Even if this membraneous margin has wholly vanished, the bulb never passes gradually into the stem as in the smooth agaric, so that this furnishes a trustworthy mark of distinction which any one may recognize. Its spores are white, but globose in form. This dangerous species grows in the woods, or their borders, and is rarely found in fields or by roadsides. A good illustration of this species was prepared by Professor Peck, of which a copy is given.



PHALLOID AGARIC (Agaricus Phalloides, Fr.)— A poisonous species; 1, a mature plant; 2, four spores magnified.

spores magnified.

Professor Peck believes that people are often made sick by eating too freely of mushrooms, and sometimes by unwittingly getting some unwholesome species intermingled with the others. He says that mushrooms are very nutritious, and should not be eaten as freely as ordinary vegetables. He considers the smooth agaric not at all inferior to the common mushrooms of an edible species. When young it is tender and savery; it is neat and clean in its growth, it is less perishable, far less subject to the attacks of insect larvae, and its gills do not assume a repulsive discoloration. Its cap, which is the only part to be eaten, may be pecied readily; but unless the specimens have grown in ploughed ground and are solled they should be cooked without pecling. Although experiments in its cultivation are yet wanting. Professor Peck can see no reason why it may not be cultivated as readily as the mushroom.

ling. Professor Peck can see no reason why it may not be cultivated as readily as the mushroom.

M. C. Cook, one of the English authorities on the subject of fund, says first that descriptions of the poisonous fungl would not assist in obtaining a knowledge of the edible species, and by error nught be confused with them, and second, that the popularization of a knowledge of poisons of any kind is never desirable, being likely to do more harm than goed. Mr. Cook then goes on to say: "It has always been supposed by the uniformed that the number of notions especies as compared with the edible is enormous, and by the discovered to be an error. There may be a mable the experience of them are known to be esculent lithertoit has been much the practice to conferm the residual eighty-eight as noxinus, while the experience of them are known to be esculent lithertoit has been much the practice, the conferm the residual eighty-eight as noxinus, while the experience of them are known to be esculent lithertoit has been much the practice to conferm the residual eighty-eight as noxinus, which are funded as the conferm the residual eighty-eight as noxinus, which are discovered as a continuity of species so small than no one would even inquire whether they are poisonous or not. There may be a number known to possess some quality other than naxious, such as toonkness, deticiency in flesh, etc., which forbids, and always would for being classed with either for a quarter of a contury, or species so rare that one or two are met with at intervals. Finally, there will always be a number known to possess some quality other than naxious, such as toonkness, deticiency in flesh, etc., which forbids, and always would for being classed with either funded by the control of the most virulent turn blue when cut, but one or two harmless species turn blue like, wise.

"Although we cannot Five patent instructions for general application, we can pronounce causes." The first patent than they were beatly beaten by the visiting the color. Consequentl

but one or two harmless species turn blue likewise.

"Although we cannot give patent instructions
for general application, we can pronounce cautions, and we do not fall in these cautions from
time to time. We caution every one against experimenting in eating fungl which are unknown to
them, or not recommended by a competent authority. There are sufficient good and reliable
species without making experiments, and, as the
only safe guide is knowledge, we recommend every
one to know a few good species thoroughly well,
to have them pointed out, to examine for themselves, and then they may always eat them
without fear."

Mushrooms of all kinds pass so rapidly into decay, and consequently suffer such radical chemleaf changes, that even the innecenous species should
be eaten as soon after gathering as possible, says
Mr. Cook. This authority also says that fungl
which are considered poisonous by us are eaten in
Russia, but they have a method of soaking or
preserving them in vinegar.

THEY HEEDED NOT BROADWAY.

"I was hurrying along in Broadway yesterday," said Mr. Greathead, "when I saw a young man and woman walking hend in hand. They heeded not the noonday glare nor the crowds which elbowed them right and left. There was a soft lovelight in the young right and left. There was a soft lovelight in the young girl's eyes, and the youth walked as proudly by her side as if the wealth of the world lay at his feet. They saw nothing but each other; heard naught but the tender worls each said to the other. To them Broadway, with its busy life, its pandemonium of sounds and its baked pavements, was hidden as by a veil. Having eyes they saw not, and having ears they heard not. Those who noticed them smiled and passed on. The newsboys leered, and smiled and passed on. The newsboys leered, and then went on their way crying 'Uxtra' as before. The couple stopped at the deserted entrance of a theatre and stood there billing and cooling. Past them coursed the stream of humanity which ebbs and flows day and right through that great norta of the town. Broadway. I looked at those young persons a moment, and then wheeled about and walked to my favorite restaurant wrapped in thought. Why chould they have cared for the publicity of Broadway? They were as much alone there as they would have been in the wilds of the Sahara desert. Nobedy knew them, nobody cared to know them. They might have strolled up and down Broadway for endless ages and been as much to themselves as though they rambled through Acadian dells."

THE ACCOUNT LOOKED SUSPICIOUS.

There is a certain landford who keeps a large summer botel in New-Hampshire about half a day away from Worcester, who has conceived a happy idea in the way of bookkeeping. Instead of a ledger account with each guest, when a person orders an "extra," the landiord or his cierk at once slaps it down against his name on the hotel register. It happened that Paterfamilias, coming to the hotel a week later than his daughter, who had been chaperoned by a friendly matron, fell to turning over the leaves of the register, as men will, with time on their hands. Suddenly he turned white, then red, then green, then purple. He hastily called his daughter from a group on the plazza and said to her sternly: "Amelia, perhaps you wu. kindly tell me what this means." And Miss Amelia looked and saw the empty space between her name and the word Worcester filled up with such marks as these:

1 bot 15-gin 30. From The Worcester Gazette.

as these:

1 bot 15-gin 30.
2 gin 30 wash 1.50.
1 to 5-4 gin 30.
Elitafamilias laughed as joyously as good breeding permits. She informed the author of her being the first the last hop and it shouldn't happen again. "Bot" and "gin" were used indiscriminately for ginger ale, and that was the most exhilarating drink she had indulged in.

CAPTAIN KING'S GREAT LOSS-TO INCREASE THE Captain Charles King, a retired officer, who has ong been known as an active and energetic writer of books on subjects pertaining to army personnel and army experiences, has suffered a loss by fire, for which no amount of insurance can remunerate him. He had placed in a "fire-proof" storage building for safe-keeping his "goods and chattels," consisting of furniture, books, pictures, helrlooms consisting of furniture, books, pictures, heirlooms of his family as far back as six generations, letters, documents, and all the valued illustrations of his famous army stories and relics of the war. Among the latter was the rifle he carried in the Shenandoah Valley and with the Army of the Potomac in the Civil War; his scouting kits, breeches, leggings, Navajo blankets, sabres, spurs, photographs of companions and scenes in active service during and since the Civil War; all these things, placed in the "fire-proof" vault for safe-keeping, were destroyed by fire a few days ago.

> appointments at large, not to exceed litty in each year. This is a step toward getting more officers for the Army, and if the vacancies do not exist for commissions there will be more men thoroughly trained for military service than the country now has. This column recently quoted from the letters of two or three officers who urged that American youth could be selected from the academies and high schools to become interested and instructed in military service and discipline, and that this military training would be of benefit to the young men and to the country as well. Another plan of establishing a reserve force is incorporated in a bill now before the Military Committee of the House. It provides that any committee of the House. It provides officer of the Army may, on his own applica-tion, at the discretion of the President, be trans-ferred to such list; that any ex-officer in good standing, less than sixty-four years of age, who standing, less than sixty-four years of age, who resigned from the Army during the past thirty years, may be nominated, confirmed and appointed an officer on the reserved list with the an officer on the reserved list with the same grade, date of commission, corps or arm of the service held by him at the time of resigning. All officers on the reserve list shall be entitled to wear the uniforms of their rank, be borne on the Army Register and be subject to all rules and regulations governing the Army; but no service shall be required of such officers except in time of war or other great emergency, when those who are under sixty-four years of age may be called upon.

The tests of guns, carriages and projectiles at the Sandy Hook proving grounds have furnished valuable information to the engineer and ordnance officers of the Army, and will enable them to improve and perfect defences and weapons. The engineer officers have made good progress in preparing for the new gun and mortar batteries at New-York, Washington, Boston and Fortress Monroe harbors, and if the carriages were ready the mortars could be placed at several of the forts. The Gordon disappearing carriage, one of the two The Gordon disappearing carriage, one of the two types thus far tested, is considered suitable at the present stage of development, but a design for an Improved Gordon carriage is now under consideration by the Ordnance and Fortification Board. It is hoped that a standard type of disappearing carriage may soon be adopted, but it will not be until the Crozler-Buffington type, now about ready for trial, has been tested. A half hundred new 12-inch mortars, and nearly a dozen lo-inch and 12-inch guns are practically ready to be mounted, but must remain in storage until there are carriages for them. Meanwhile the engineers are embarrassed in their work on the fortifications because it is not known what sort of a disappearing carriage to prepare for.

The otherwise delightful reminiscences of the visit of the Cadet Corps to the World's Fair have been marred by the court-martial of the three cadets who, in citizens' dress, went to the Palmer House to dinner, taking advantage, as it is claimed, of a "permit to dine with friends" within the limits of the Exposition Grounds. The cadets were popular in Chicago, and their camp was thronged with visitors at all times. Lieutenant Edgar Jadwin, of the Engineer Corps, stationed at Willett's Point, Long Island Sound, who has had much to do with the construction work of the Army in the vicinity of New-York, has just finished a two weeks visit to the World's Fair with his wife, and combined business with pleasure. That is, he paid special attention to everything pertaining to engineering work, the Krupp and other exhibits of war materials. Among other incidents of interest at the World's Fair in the last two weeks was the reunion of the West Point class of 1896, at which toasts were draink and responded to with one exception. This single exception was that drunk to "Silent Members," not a word being uttered, but tears were dropped for the four which had died or were killed in engagements with the Indians. vicinity of New-York, has just finished a two

eral more points in one match than they were beaten by their rivals in the other. Consequently, on the general average, the New-York men had slightly the better of it. Not enough, however, to base any predictions for the coming matches.

The conditions governing some of the matches are slightly different this year from those of former seasons. B. M. Whitlock, General Inspector of Riffe Practice, has sent out a comprehensive circular, which gives an accurate understanding of the rules governing the matches to those who expect to compete and others interested in them. It is as follows, except the omission of the Second, Third and Fourth Brigade matches:

First Brigade Match-To be competed for at Creedmoor, hursday, September 28, 1803; open to teams of twelve Thursday, September 28, 1803; open to teams of twelve (12) from each regiment of infantry or troop of cavalry in the First Brigade of the National Guard of the State of the First Reignde of the National Guard of the State of New York, each men being certified by his commanding officer to be eligible to compete under the restrictions laid down in paragraph No. 372 of the State regulations. Uniform—All teams to appear in the uniform of their respective corps (full dress or fatigue). Weapon—The Remington rifle, State model, fifty (50)

Ammunition-Any form of fixed ammunition in which the bullet is securely inserted in the shell, so that the carriedge may be carried bullet downward. Distances 200, 200, 500 and 600 yards, five shots at

each distance. Positions-Standing at 200, kneeling or sitting at 300, prone at 500, and any at 600 yards.

Targets-At 200 and 300 yards a No. 3 target, at 500

and 600 yards a No. 2 target.
Prize-A trophy presented by the State of New-York,

value \$100.

New-York State Match-To be competed for at Creed-moor on Thursday, September 28, 1893. Connectifion open to teams of twelve (12) from each regiment, battallon and separate company of infantry, troop of calvery or battery of artillery (which are armed with rifles) in the National Creed of the State of New York, such man helps varified. Guard of the State of New-York, each man being certified by his commanding officer to be eligible to commete under the restrictions hald down in puragraph No. 372 of the

State regulations.

Uniform, weapon, ammunition, distances, positions and argots same as for First Brigade match.

argots same as for New York. Prize-A trophy presented by the State of New-York, value \$300.

value \$300.

Governor's Match—Open to individual members of the National Guard, in uniform (full dress or fatigue), to be competed for at Creedmoor on Friday, September 29, 1803.

Weapon—The Remington rifle, State model, 50 calibra.

Annumition—Any form of fixed annumition in which the builet is securely inserted in the shell, so that the

the builet is securely instead in the carriedge near the carried builet down.
Distance-600, 500, 500 and 200 yards (in order named),
nve shots at each distance on a No. 2 target.
Position—Any with the head toward the target.

Position—Any with the head toward the target.

Prize—A trophy presented by His Excellency, Governor
Roswell P. Flower, for annual competition in rifle practice,
anne to be held by the company whose representative shall
win it until the next competition.

Conditions—The match will be conducted on the prin-

ciples governing a szirmish run. No sighting shots allowet. A halt will be made at the distances named above. and the bugle was sound "commence firing." One mlaute and thirty seconds will be allowed at each distance, during which time the competitor must fire the five shots. At the expiration of the time limit the bugle will sound "cease firing." Any shot fired before or after the signals

named will be recorded as a "miss."

A prize of a value not to exceed \$50 will be awarded the company in each brigade having the highest general